

Ferrari,

`Perlé` Bianco Riserva 2016

Trento DOC, Trentino-Alto Adige, Italy

FERRARI
TRENTO



PRODUCER

Giulio Ferrari honed his craft in Champagne, before founding his eponymous winery in 1902, aiming to produce world-class sparkling wines in the Trento DOC. With no heirs, he passed it to Bruno Lunelli in 1952, whose family still run the estate today. Ferrari focuses primarily on Chardonnay, which Giulio Ferrari introduced to the area, planted on the slopes of the Dolomites, between 300 and 600 meters above sea level. These elevations create significant diurnal temperature variation, giving the grapes aromatic complexity, elegance, and acidity. Winemaker Cyril Brun, from Aÿ in Champagne, joined as Chef de Cave in June 2023, bringing his vast experience and new perspective to the Trento DOC Metodo Classico sparkling wine.

VINEYARDS

The grapes come from organic certified vineyards owned by the Lunelli family. The vineyards sit on the slopes of the Dolomites mountains at altitudes between 350 and 750 meters above sea level with a south-eastern and southerly exposure. Soil are skeletal and sandy.

VINTAGE

2016 will be remembered as a difficult year in many respects, but characterised by a harvest that took place in fine weather and resulted in good quality grapes. The winter was mild and resulted in an early bud break. The end of April saw a return of significant cold weather, which caused frost damage in some of the more exposed vineyards. The month of May was characterised by frequent rainfall, long soaking and continuous vegetative development of the vines, which made pest defence very challenging. The last ten days of August saw the start of a period in which the weather conditions remained stable with good weather, allowing the grapes to be harvested when fully ripe and with good acidity levels. Harvesting began in the first week of September.

VINIFICATION

After the first fermentation in stainless steel vats, the wines underwent malolactic fermentation to soften the natural acidity and improve texture. The cuvée was bottled and yeast from the Ferrari own strain selection were added for second fermentation. The wine is aged on lees for an average of at least 6 years before disgorgement and dosage.

TASTING NOTES

This wine is straw yellow in colour with golden highlights and a fine and persistent perlage. It has a very complex nose with aromas of candied citron, quince jam and floral notes, with hints of salt and bread. The palate is mellow with a balancing refreshing acidity and notes of white pepper and dried apricots. The finish is long and persistent.

Grape Varieties	100% Chardonnay
Winemaker	Marcello Lunelli and Cyril Brun
Closure	Natural Cork
ABV	12.5%
Acidity	6.65g/L
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

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